

Culinary Demonstration

Group Members Names:

Period:

Kitchen:

1. Choose the recipe you are going to demonstrate. Your recipes should include no fewer than 3 different preparation techniques (ex. Stir, sauté, mince, etc). Highlight these techniques on the printed copy you submit. Bring 3 recipe choices to class to discuss with instructor by _____
2. Make a typed list of the mise en place. The list should include both equipment and food items. This list will be collected before the demonstration.
3. Check with instructor and lab for items on hand. Submit a list of additional items that need to purchased
4. Practicing your cooking demonstration is recommended, but is not required. Please come to class prepared. Make sure you know the recipe and understand all terminology and preparation techniques used. Make notes and/or adjustments to the recipe before your presentation so that you have smooth transitions from one instruction to the next
5. All group members must have equal speaking parts during the presentation. This is a requirement in order to receive full credit
6. Research some background information or history on a particular ingredient or the recipe as whole. Present this information during the demonstration
7. Demonstration *TO DO LIST*:
 - Your Demo should include a discussion about the mise en place being used
 - Your Demo should include background information or historical information about the ingredient(s) or recipe
 - Demonstration should be between 45-50 minutes from start to finish. Points will be docked for short presentations or presentations that run to long
 - You should set up ALL mise en place the day before your Demo (during break or lunch)
 - A small sample should be plated for every person in the class
 - The final copy of your recipe and grocery list need to be submitted to instructor by designated due date.

Due Date_____

- If part of the recipe requires pre-cooked items or lengthy preparation techniques make sure you have that done before the day of your presentation. Examples would include marinated meats or cooked rice. Make sure to discuss your pre-preparation during your Demo.
- Your recipe should only use items that can be easily purchased through our regular purveyors and be sure to stay within financial guidelines. See instructor for additional information
- Make sure you cite the source of your recipe. It must printed on the recipe copy submitted to instructor
- All recipes and mise en place lists must be typed and printed. No handwritten recipes or lists
- Must sure to follow ALL proper sanitation and safety guidelines

Presentation Date:

Recipe Topic: